

# Wine Kitchen Hearth Brunch

## Drinks

Mimosa 5 | Bloody Mary 10 | Spicy Bloody Mary 10  
Corpse Reviver #130 8 | Mocha Shakerato 5

## Pick Three 13

Kidchejo / Appalachian / Gorgonzola  
Soppressata / Spicy Coppa / Prosciutto /  
House-made selection

## Lex Board 13

House Cured Salmon / goat cheese / pickled fennel /  
burnt tomato jam / capers

## Starters

**Fruit and Honey Oatmeal** / seasonal fruit / wildflower  
honey / maple butter 8 GF

**Biscuit & Sausage Gravy** 6

**Italian Donuts** 4

**Bacon or Sausage** 4 GF

**Local Field Green Salad** / carrot / cucumber / radish /  
balsamic vinaigrette 8 GF

**Steam Buns Benedict** / house-made sausage / fried  
quail eggs / béarnaise sauce 10

**House made Granola and Honey** / almonds / walnuts  
/ pumpkin seeds / raisins / dried cranberries /  
wildflower honey / choice of milk or yogurt 7 GF

**Warm Brussels Sprout Salad** / whole grain mustard  
vinaigrette / pine nuts / pecorino / pomegranate seeds  
12 GF

## Sandwiches - your choice of house-cut fries or salad

**Beet or Pastrami Reuben** / smoked beets or house  
pastrami / WK sauerkraut / pickled chili mayo / provolone /  
rye bread 12

**Chicken Confit** / confit dark meat chicken / caramelized  
onion / provolone / fried egg / pickled chili mayo 14

**Banh-Mi** / pork belly / chili sauce / yuzu mayonnaise /  
kimchee pickles / jalapenos / crispy garlic / fried egg /  
French roll 14

**WK Burger** / white American cheese / bacon jam / potato  
roll 15 \*add a farm fresh egg for \$2



## Entrees

**\*Farmhouse Breakfast** / two eggs your way / biscuit /  
shredded potato, onion & pepper hash 12 GF add  
sausage or bacon for \$2 / add sausage gravy for \$2

**\*Steak and Eggs** / 6oz. Tri-tip steak / two eggs your  
way / mashed potatoes / béarnaise sauce 22 (\$6  
supplement) GF

**\*WK Benedict** / biscuit / chard / poached eggs /  
béarnaise sauce 15

**Chicken and Waffles** / crispy fried chicken thigh /  
ancho chili maple glaze / jalapeno- onion jam / house cut  
fries or side salad 16

**Sweet Potato Gnocchi** / Sherry cream sauce / fried  
sage / toasted walnuts / dried cranberries / brown  
butter powder 17

**\*Pastrami Hash** / house-made pastrami / shredded  
potato, onion & pepper hash / horseradish crema / two  
fried eggs 20 (\$4 supplement) GF

## Dessert

**Whiskey Apple Beignet** / apple cider reduction / honey comb / bee pollen / chantilly cream 8

**Chocolate Cake** / house-made cake ice cream / coffee gelee / cookie cigar 10

**Tiramisu** / Espresso & rum soaked lady fingers / mascarpone cream / bruleed sabayon 8

**Affogato** / house-made vanilla ice cream covered with a shot of espresso 5 GF

Instagram #thewinekitchen,

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.